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KUNERU MARUTA

STORY AND ART BY JING TAKAO

TRANSLATOR: HAYATAKUN
EDITOR: CRAYOLA

HERE'S A NEW SERIES FOR YOU GUYS.
AS ALWAYS, STILL LOOKING FOR MORE
JAPANESE TRANSLATORS BECAUSE THAT
ALWAYS HELPS TO MOVE THINGS ALONG.

ALSO LOOKING FOR SOME EXPERIENCED
CLEANERS TO HELP WITH RIN.
THE RAW FOR CHAPTER 3 SHOULD BE
OUT IN THE NEXT WEEK OR TWO.

WE ARE LOOKING FOR
JAPANESE TRANSLATORS
& A WEB DESIGNER
CONTACT ME AT RYCOLAA@YAHOO.COM

2012 SUMMER'S NEW SERIALIZATION, ONE SHOT!!

JING TAKAO

Jing Takao Presents

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KUNERU MARUTA

CHAPTER 1

BACALHAU

TL NOTE: GOURMANDISE - SOMEONE WHO LOVES FOOD

BACALHAU: SALTED AND DRIED COD

PUT THE POTATOES YOU BOILED AND THE BACALHAU INTO A BOWL, ADD A BEATEN EGG AND MIX THEM ALL TOGETHER
I WANTED TO BE IN A POSITION TO ADD ONIONS AND PARSLEY, BUT...
NO NO, EVEN WITH THIS MUCH, IT SHOULD TAKE AROUND 10 MINUTES
IF YOU'VE FINISHED MIXING, USE TWO SPOONS AND,
SQUEEZE THEM INTO A RUGBY BALL SHAPE----
パチ
パチ...
IF YOU FRY THEM IN OIL AT 180 DEGREES CELCIUS UNTIL THEY BECOME A LIGHT BROWN COLOUR...
SFX : PON - TADA
SFX : GU- GU- - SQUEEZING
FINISHED
☆
YOU SHOULD HAVE BACALHAU CROQUETTES